

Inspection Criteria for Government Owned MRE Cheese Spread

28 April 2008

M6A
Cheese Spread, Cheddar



Three Flavors

- Currently MRE cheese spread comes in three flavors (Cheddar, Jalapeno, and Bacon).
- In appearance, they will be the same except for discernible small pieces of Jalapeno or Bacon which should be present

Typical Defects, Curdling and Oiliness

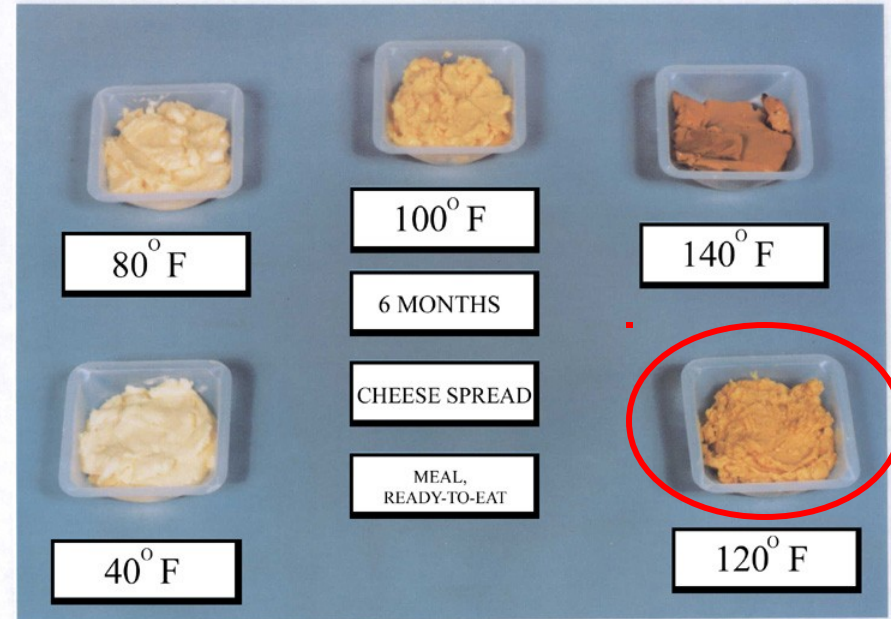
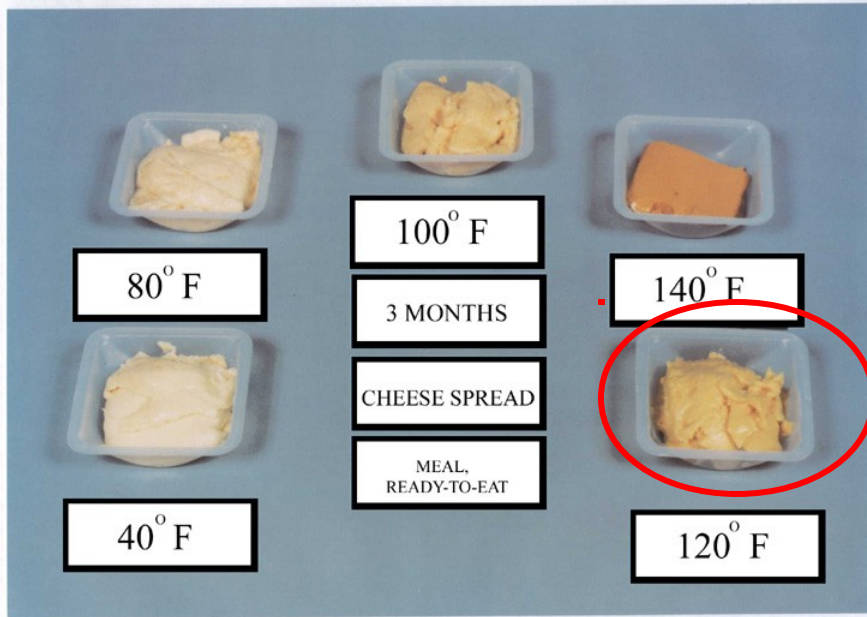
- Knead before opening
- Curdled appearance and Oiliness are common defects. They are made more severe by heat stress, but may be present in new product.
- These defects will normally be assessed as minor defects



This product is oily, but has smooth texture and good color. This would be a minor defect.



The degree of darkening in the picture can be assessed as a MAJ B defect. If the sample had better color it would be assessed as a minor defect for curdled appearance.



The picture represented by 120F for 3 months would be Minor Defect. The color represented by 120F for 6 months (and darker) would be assessed as a Major Defect.

Inspection Report

- Defects of color normally take precedence over defects of curdling or oiliness with this product.
- Since we only put one defect per component, note the color. The inspector may make a note of curdling or oiliness in the “remarks section”, to show that both color and texture were less than satisfactory.
- The three types of cheese spread are different items, but for the purpose of determining serviceability of the assembled ration, consider all flavors of cheese spread to be one component, if they exhibit a common finding such as darkening.